



**McKAYS**

**HOTEL | BAR | RESTAURANT**

**SET MENU**

## **2 Course 25.00 | 3 Course 30.00**

Supplements apply to some dishes.

### **STARTERS**

#### **Soup of the day (GF)**

Today's choice of homemade soup

#### **Haggis bon bons**

Mixed leaves, whisky sauce

#### **Honey glazed goat cheese**

Dressed salad, Beetroot

#### **Cullen skink (GF) Supplement 4.00**

Traditional Scottish smoked haddock, leek and potato soup

#### **Smoked Salmon Supplement 5.00**

Mixed salad, lemon, capers and bread

### **MAINS**

#### **Pan-fried chicken breast**

Creamed mashed potato, seasonal vegetables,

Uile-bheist whisky sauce

#### **Oven-baked haddock fillet**

Creamed mashed potato, seasonal vegetables, caper, lemon butter

#### **Mac & Cheese (V)**

Cheesy macaroni, garlic bread, salad leaves. Add bacon for 2.00

#### **Thai red curry (GF)**

Beef, chicken or vegetables, rice & prawn crackers

#### **Scotch rump steak Supplement 10.00**

Chargrilled Scottish rump, chips, salad

#### **Venison steak 6oz Supplement 9.00**

Venison steak, fries, mashed potato or Jacket potato, half tomato, mushroom

### **DESSERTS**

#### **Uile-bheist sticky toffee pudding (V)**

Made with local craft 'Dark Horse' ale, toffee sauce,

vanilla ice cream or custard

#### **Cranachan**

Whipped whisky cream, raspberries, honey, toasted oatmeal

#### **Duo of Arran ice creams, 2 scoops**

#### **Highland cheese board Supplement 5.00**

Selection of Scottish cheeses, served with Highland oatcakes, celery, grapes & chutney